

A three course
menu as chosen
49

Our menu changes approximately
every six weeks.

Our bread is baked of Malmgård
organic flours.

On this menu we serve vegetables from
Ahlberg Garden, Stadin puutarhuri and
Lillklobb farm

Eggs are Friida free outdoor hen eggs
from Vaahterämäki.

Veal if from Ylä-Valtimo, Rauli Alberts
farm

Also the herbs we use are hand picked
from the Helsinki region.

We only serve Finnish fish and meat.

Alkuruoka Starter

Cold cucumber soup with yoghurt sorbet	11,50
Green salad with Piave cheese and cashew sauce	12
Roasted carrot with rhubarb	12
Cured horse with grilled fennel	13
Fish tartar with green peas	+2/14

Pääruoka Main course

Kohlrabi with broad bean and ramson	25
Organic egg with cauliflower and ground elder	26
Fish of the day	price of the day
Veal "Schnitzel" with potato and herb salsa	30
Fillet of beef with lobster butter	+6/36

Jälkiruoka Dessert

Berry of the day	13
Thai basil ice cream bar with apple	13
Lovage bun with coffee	12,50
Liquorice crème brûlée	12,50
Selection of cheese	13

We're happy
to help if you have
food allergies.